

# Butter Crunch Candy

Oven temperature: 350, Middle Rack

1 Pkg. of Nabisco Low Sodium Premium Saltines  
1 Cup Sugar  
2 Sticks of Real Butter  
12 Oz. Bag of Nestle' Toll House Semi-Sweet Morsels  
Finely Chopped Walnuts (Optional)  
10X Confectioners Sugar (Optional)

Line a 10x15" cookie sheet with foil, lay crackers out to cover the entire sheet.

Melt 2 sticks of butter, stir in the sugar. Boil a least 3 minutes stirring constantly, until the mixture is fluffy and starts to turn light brown.

Pour over saltines, spread quickly and evenly with spatula. Bake at 350 for 15 minutes, remove promptly!

Spread the chocolate morsels over the sheet, as they soften spread with spatula (to help the chocolate melt place in oven for a short time).

(Optional) Sprinkle with finely chopped walnuts and 10x confectioner's sugar.

Place sheet in refrigerator to harden, when cooled crack into pieces.